

**AMENDMENTS TO THE CLAIMS:**

This listing of claims will replace all prior versions, and listings, of claims in the application:

**LISTING OF CLAIMS:**

1. (currently amended) An emulsion for processed meat which comprises
  - (A) oil and fat of animal and/or plant,
  - (B) at least one substance selected from the group consisting of
    - (a) at least one compound selected from the group consisting of sucrose fatty acid esters, monoglycerides, polyglycerides and lecithins and
    - (b) at least one substance selected from the group consisting of proteins of animals and plants, hydrolysis proteins and enzyme decomposed proteins, and
  - (C) at least one compound selected from the group consisting of basic amino acids and salts thereof.
2. (currently amended) [[An]] The emulsion according to Claim 1, which further comprises (D) an emulsion stabilizer based on a polysaccharide.

3. (currently amended) ~~[[An]]~~ The emulsion according to any one of Claims 1 and 2, which further comprises (E) an alkali salt.

4. (currently amended) ~~An emulsion according to any one of Claims 1, 2 and 3,~~ An emulsion for processed meat which comprises

(A) oil and fat of animal and/or plant,

(B) at least one substance selected from the group consisting of

(a) at least one compound selected from the group consisting of sucrose fatty acid esters, monoglycerides, polyglycerides and lecithins and

(b) at least one substance selected from the group consisting of proteins of animals and plants, hydrolysis proteins and enzyme decomposed proteins, and

(C) at least one compound selected from the group consisting of basic amino acids and salts thereof, and

wherein component (C) is at least one compound selected from L-arginine, L-lysine, L-histidine, L-proline, L-arginine L-glutamate and salts thereof.

5. (currently amended) ~~[[An]]~~ The emulsion according to ~~any one of Claims~~ Claim 3 and ~~4,~~ wherein component (E) is at least one compound selected from the group consisting of sodium carbonate, potassium carbonate, sodium citrate and sodium malate.

6. (currently amended) ~~[[An]]~~ The emulsion according to ~~any one of Claims Claim 1 to 5~~, wherein ~~[[an]]~~ the amount of component (a) of component (B) is 0.01 to 10 parts by weight, ~~[[an]]~~ the amount of component (b) of component (B) is 0.05 to 100 parts by weight and ~~[[an]]~~ the amount of component (C) is 0.05 to 30 parts by weight per 100 parts by weight of component (A).

7. (currently amended) ~~[[An]]~~ The emulsion according to ~~any one of Claims Claim 2 to 6~~, which comprises 0.01 to 100 parts by weight of component (D) per 100 parts by weight of component (A).

8. (currently amended) ~~[[An]]~~ The emulsion according to ~~any one of Claims Claim 3 to 7~~, which comprises 0.05 to 30 parts by weight of component (E) per 100 parts by weight of component (A).

9. (currently amended) ~~[[An]]~~ The emulsion according to ~~any one of Claims Claim 1 to 8~~, wherein ~~[[a]]~~ the content of solid substances in said emulsion is 15 to 85% by weight of said emulsion.

10-12. (cancelled).

13. (new) The emulsion according to Claim 1, wherein component (A) contains at least one oil and fat selected from the group consisting of tallow, lard, fish oils, rapeseed oil, soybean oil, palm oil, coconut oil, rice oil and corn oil

14. (new) The emulsion according to Claim 13, wherein component (A) is a mixed oil and fat containing tallow and a plant oil.

15. (new) The emulsion according to Claim 1, wherein the emulsifier of component (a) of component (B) contains at least one component selected from the group consisting of:

esters of sucrose with at least one fatty acid selected from the group consisting of stearic acid, palmitic acid and oleic acid which are approved as food additives;

at least one monoglyceride selected from the group consisting of monoglycerol esters of fatty acids and monoglyceride of diacetyltartaric acid which are approved as food additives;

at least one polyglyceride selected from the group consisting of monoesters of polyglycerols obtained by condensation with dehydration of glycerol with myristic acid, palmitic acid, stearic acid and oleic acid which are approved as food additives; and

at least one lecithin selected from the group consisting of soybean lecithin, yolk lecithin and enzymatic decomposition products of aforesaid lecithins.

16. (new) The emulsion according to Claim 1, wherein component (b) of component (B) is selected from at least one component selected from the group consisting of whey protein concentrates, hydrolysis milk protein, enzyme decomposed milk protein, collagen protein, egg white soybean protein isolates, wheat protein, blood plasma protein, whey protein isolates, sodium caseinate, hydrolysis collagen, enzyme decomposed collagen, hydrolysis egg protein, enzyme decomposed egg protein, concentrated soybean protein and soluble gelatin.

17. (new) The emulsion according to Claim 15, wherein component (a) of component (B) is at least one monoglyceride selected from the group consisting of monoglycerol esters of fatty acids and monoglyceride of diacetyltartaric acid which are approved as food additives.

18. (new) The emulsion according to Claim 16, wherein component (b) of component (B) is hydrolysis milk protein.

19. (new) An emulsion for processed meat which comprises:

(A) a mixed oil and fat containing tallow and a plant oil,

(B) at least one substance selected from the group consisting of

(a) 0.01 to 10 parts by weight of at least one compound selected from the group consisting of sucrose fatty acid esters, monoglycerides, polyglycerides and lecithins and

(b) 0.05 to 100 parts by weight of at least one substance selected from the group consisting of proteins of animals and plants, hydrolysis proteins and enzyme decomposed proteins, and

(c) 0-05 to 30 parts by weight of at least one compound selected from the group consisting of L-arginine, L-lysine, L-histidine, L-proline, L-arginine L-glutamate and salts thereof,

(D) 0.01 to 100 parts by weight of an emulsion stabilizer based on a polysaccharide, and

(E) 0.05 to 30 parts by weight of an alkali salt selected from the group consisting of sodium carbonate, potassium carbonate, sodium citrate and sodium malate,

each of the content of components described in parts by weight being based per 100 parts by weight of component (A).

20. (new) The emulsion according to Claim 20, wherein the content of solid substances in said emulsion is 15 to 85% by weight of said emulsion.

21. (new) A method for processing meat containing an emulsion, comprising mixing the following components

(A) oil and fat of animal and/or plant,

(B) at least one substance selected from the group of consisting

(a) at least one compound selected from the group consisting of sucrose fatty acid esters, monoglycerides, polyglycerides and lecithins and

(b) at least one substance selected from the group consisting of proteins of animals and plants, hydrolysis proteins and enzyme decomposed proteins, and

(C) at least one compound selected from the group consisting of basic amino acids and salts thereof, to obtain an emulsion, uniformly dispersing said emulsion into meat and forming said meat product.

22. (new) The method according to Claim 21, wherein the emulsion further comprises (D) an emulsion stabilizer based on a polysaccharide.

23. (new) The method according to Claim 21, wherein the emulsion further comprises (E) an alkali salt.

24. (new) The method according to Claim 21, wherein component (C) is at least one compound selected from the group consisting of L-arginine, L-lysine, L-histidine, L-proline, L-arginine L-glutamate and salts thereof.

25. (new) The method according to Claim 23, wherein component (E) is at least one compound selected from the group consisting of sodium carbonate, potassium carbonate, sodium citrate and sodium malate.

26. (new) The method according to Claim 21, wherein an amount of component (a) of component (B) is 0.01 to 10 parts by weight, an amount of component (b) of component (B) is 0.05 to 100 parts by weight and an amount of component (C) is 0.05 to 30 parts by weight per 100 parts by weight of component (A).

27. (new) The method according to Claim 22, wherein the emulsion comprises 0.01 to 100 parts by weight of component (D) per 100 parts by weight of component (A).



28. (new) The method according to Claim 23, wherein the emulsion comprises 0.05 to 30 parts by weight of component (E) per 100 parts by weight of component (A).

29. (new) The method according to Claim 21, wherein a content of solid substances is 15 to 85% by weight.

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8.0 with an organic acid (column 3, lines 111-16 of INOUE et al.).

As noted above, the diet composition of EUBER and the emulsion of the presently claimed invention are distinct. Even if the amino acids of INOUE et al. are incorporated into the composition of EUBER, the composition would not result in the claimed emulsion. INOUE et al. do not disclose or suggest an emulsion with the claimed components (A), (B) and (C). Therefore, INOUE et al. do not disclose or suggest to one skilled in the art to combine and modify the cited publications to obtain the claimed invention.

Thus, in view of the above, applicants believe that the cited publications, alone or in combination with each other, fail to anticipate or render obvious the claimed invention.

In view of the present amendment and the foregoing remarks, applicants believe that the present application has been placed in condition for allowance. Allowance and passage to issue on that basis are respectfully requested.

Please charge the fee of \$43 for the one extra independent claim added herewith, and \$54 for the six extra claims of any type added herewith, to Deposit Account No. 25-0120.